

## portier

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- Gravity **21.1 BLG**
- ABV ---
- IBU **34**
- SRM **45.3**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **35.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (32.3%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (21.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (16.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (5.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.4%)	68 %	1200
Grain	Carafa III	0.3 kg (3.2%)	70 %	1034
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
glw35	Lager	Slant	1500 ml	---